

HOUSEHOLD DEPARTMENT.

All communications or inquiry for this department should be addressed to

FLORIDA AGRICULTURIST,

The editor of this department will gladly welcome any hints or articles pertinent to the household. If a reader has any helpful suggestions, please send them along.

How to live through the latter part of our Florida summer with as little exertion as possible is the question before us. We urge our house keepers to take a vacation time, let things go loose for a few weeks and enjoy yourself by living differently.

Prepare the food for the day at breakfast time, straighten the sleeping rooms, dress the children comfortably but cool, turn them in the shady yard and then give yourself up to a thorough rest time. Have cool lunches and rest again. This kind of life through the next few weeks will give you a new lease on life, and enable you to take up the system of house keeping when cool days come.

Warm Weather, Cookery.

A writer in the Ladies World gives us the benefit of some delightful cookery for our torrid days, which we offer our women to try. First, comes, a tea punch.

For this refreshing decoction prepare a cupful of strong tea, adding when cold a scant cupful of pulverized sugar, two slices lemon, a few sprigs of fresh mint, a cupful of red raspberries, (canned) and a handful of canned cherries cut in halves; allow this fruit puree to chill for an hour or two before using, and then pour slowly a block of ice arranged in a punch bowl, adding in the same manner a quart of carbonated water; serve in slender crystal glasses that have been half filled with shaved ice.

For a pineapple frappe, peel and flake with a silver fork every particle of pulp from a fine pineapple, sprinkling liberally with powdered sugar and adding, in the order mentioned, one thinly-sliced cucumber, two limes cut into small pieces (three lemons may be utilized instead with the same result), a cup of fruit juice and three bananas cut into dice; mix thoroughly and set in a cold place, adding at serving-time a small cupful of Italian meringue and one quart of iced water; serve from a slender Bohemia glass tankard into stemmed goblets, garnished with slices of frosted limes and accompanied by long-handled spoons, so that the fruit as well may be eaten.

For Grape Cup, either Malaga or our native grape may be used with satisfactory result; for this delicious beverage, crush with a potato-masher three pounds of grapes, adding four whole cloves, a scant teacupful of sugar, the juice of four oranges with a little of the grated rind and a tiny bouquet of lemon verbena; allow it to chill and ripen as described in the other recipes, and just before using press through a fine sieve, stirring in the stiffly-whipped whites of two eggs, a pint of unfermented grape juice and a pint of seltzer; turn immediately into a pitcher filled a quarter of its depth with pounded ice, and serve in glasses decorated with clusters of frosted grapes, that have been dipped for an instant in vanilla fondant.

Cafe Ambrosia. This is an excell-

ent method of utilizing any coffee remaining from breakfast or luncheon; drain it off as soon as possible from the grounds and place in the ice-box ready for an emergency call. Flavor in the following proportion for one pint: four heaping tablespoonfuls of sugar, three drops of almond extract, a tiny pinch of ground cinnamon and a cupful of rich iced milk; blend quickly and serve in slender high glasses, containing two tablespoonfuls of finely-cracked ice, ornamenting each portion with a pyramid of sweetened whipped cream.

Artistic Floors.

Our floors are constantly before us, always needing renewing and any thing new in the way of suggestions is always excepted. A housekeeper in McCall's Magazine gives us some suggestions with noting. She says:

Try painting your floors, you women whose arms ache from wielding the broom over dusty, stuffy carpets, yet you find a hard-wood floor a luxury beyond your present attainment.

I have a young artist friend who has transformed her home simply by discarding carpets and painting her floors, using some prevailing color in the rugs which she has adopted in place of carpets for the color scheme of her floor.

A dull green was one color chosen, with the same color showing in wall paper and rugs; and the effect was very pretty, besides being restful to the eyes, as it is the color Nature uses to set off her most glowing pictures.

Floors that display yawning cracks may be skillfully treated with putty filling, which, when several coats of paint have been added, never will be noticed.

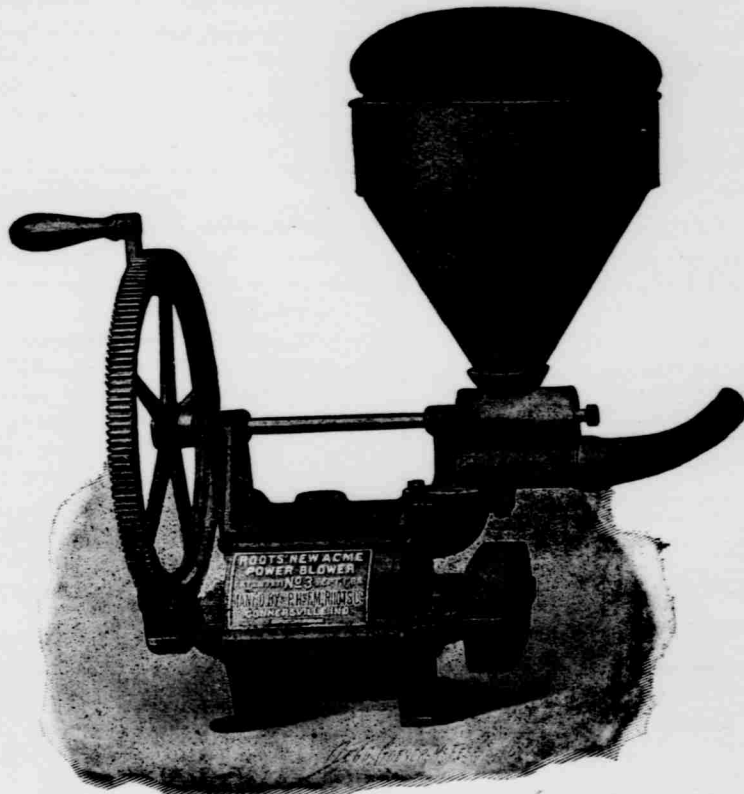
Another friend, whose parlor is a large one running the entire width of the house, found it such a tax upon the purse-strings to replace her worn-out carpet with a new one of the same kind, that she covered her floor with a dainty rice matting having pretty Japanese figures scattered over it. Not even a rug would she have to mussy up and stumble over—nothing but the smooth, unbroken surface of the matting; yet every woman who entered the room after the transformation heaved a sigh of supreme content as her eyes took in the easy house-cleaning possibilities of the daintily furnished apartment.

Dry mops used over painted or hard-wood floors, and even on straw matting, will effectually remove dust, so that a broom is only a semi-occasional necessity. Dusting, also, is reduced to its minimum, and the burden of housework greatly simplified; while from an hygienic point of view, such floors cannot be too highly advocated.

How to Keep Good Servants.

To have and keep a good servant, you must follow certain humane, just rules. Give her as good wages as you can; pay her regularly or give her good reasons why you must ask her to wait. Do not expect her to be a mind reader, but tell her just what you want done. Give her as pleasant a room as possible, and let her have time to keep it in order. Do not talk as if your own way was the only right way to do things. Never allow the children to treat her with disrespect or make her unnecessary work. Never reprimand her before children or strangers. Always say "please" and

ROOT'S INSECTICIDE BLOWER



PRICE \$35 F.O.B. SANFORD, FLA.

For many purposes it is better and cheaper to blow dry insecticides than to spray liquids. There is no other blower that will accomplish this with the same economy in labor. This is not a fan. It is a positive pressure and no power is wasted. No engine is required. One man does the work, easily. For particulars, write to

M. F. ROBINSON, AGENT,
SANFORD, FLORIDA.

"Thank you" when you ask her to do anything for you, and insist upon the children doing the same. A command in an abrupt, disagreeable tone will often make her angry or unhappy. If you like her, tell her so sometimes. If she is cross or irritable, be patient with her. She may be suffering acutely, mentally or physically. Above all things, do not scold, blame or find fault with her any more than you can possibly help. Nothing will discourage her so much. She needs encouragement a thousand times more than she needs discouragement. To sum up, be as kind, patient, sympathetic, reasonable, considerate and respectful to her as you would wish other women to be to your own daughter if she were ever to do housework for a living.—Ex.

For a Conundrum Party.

Editor Household Department:

In looking over your page recently I note the query for a conundrum supper. You may find the following tested and tried bill of fare.

The menu was written on pink hearts in white ink:

1. I fly to Thee.—Chicken or Turkey.
2. The Staff of Life.—Bread.
3. African Beauty.—Coffee.
4. Loves' Antidote.—Pickles.
5. The Elixir of Life.—Water.
6. The Irishman's Delight.—Potatoes.
7. Love Apples.—Tomatoes.
8. Combination of the Bitter and the Sweet.—Salad.
9. Congealed Love Tonic.—Ice Cream.

An Interesting Array of Salads.

A tomato aspic, made of the juice or strained pulp of fresh or canned tomatoes, seasoned highly with salt, pepper, onion and vinegar or lemon and thickened by dissolving a package of gelatine in every quart of the boiling mixture, is the foundation of many other salads. To it can be added chopped celery, or chopped and grated cucumbers alone.

These salads may either be jellied in individual shapes or in a salad mould. The are very decorative when made in border mould, the center filled with some meat and vegetable salads, and the whole served on a bed of lettuce leaves.

Jellied desserts are too well known to require much description. When used in hot weather they require more gelatine than in winter. They are specially appetizing when some of the fresh fruits or berries are moulded with them.

The following recipes have been tested thoroughly by a well-known caterer:

Jelled Chicken Gumbo. To two quarts of good chicken stock add two eggs to clear it and one dozen okras. Season with nutmeg, salt and pepper. Then put it on fire to boil very slowly about three-quarters of an hour. Filter through cheesecloth and set in ice box to cool and jelly.

Philadelphia Boned Squab with Jelly. Take squab and bone it raw, then put in your filling, tie them up and roast them in small pan, with butter and a few chopped vegetables, then